

Sizzling Beef & Vegetable Kabobs

Ingredients:

- 1 lb. boneless beef sirloin steak, cut into 1-inch cubes
- 1/2 cup KRAFT Greek Vinaigrette Dressing, divided
- 12 cherry tomatoes
- 6 button mushrooms, cut in half
- 8 asparagus spears, blanched, cut into 2-inch lengths



Directions:

PLACE steak in large resealable plastic bag. Add 1/4 cup of the dressing; seal bag. Refrigerate 30 minutes to marinate. Remove steak from bag; discard bag and marinade.

PREHEAT grill to medium heat. Thread steak onto 12 wooden skewers alternately with the tomatoes, mushrooms and asparagus.

GRILL kabobs 15 min. or until steak is cooked through and vegetables are crisp-tender, turning and brushing occasionally with the remaining 1/4 cup dressing.

Nutrition (per serving): Calories 160, Total fat 9g, Saturated fat 2g, Cholesterol 40mg, Sodium 210mg, Carbohydrate 4g, Dietary fiber 1g, Sugars 2g, Protein 15g, Vitamin A 10%DV, Vitamin C 8%DV, Calcium 0%DV, Iron 10%DV

Tip: Soak wooden skewers in water for several minutes before threading meat and vegetables, to prevent burning.

Recipe Source: www.kraftfoods.com